

THE macdonald  
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DECEMBER 1971







THE MACDONALD LASSIE

# The Macdonald Journal

DECEMBER 1971

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## Journal Jottings

antalizingly smooth. Palatable?  
es, indeed, and just enough  
spirit" to reassure you that "God's  
His Heaven and all's right with  
the world." Even on a Monday!  
received a bonus along with our  
lead article in this month's issue —  
two bottles of the best homemade  
wine I have ever tasted. As well  
as discovering the pleasures of  
sampling the finished product, I  
also learned something about the  
patience and pains involved in the  
art of making a good wine. If I  
may mix my beverages, I realized  
that this is a hobby that will not  
steal everyone's cup of tea.

Prof. G. Henneberry, who wrote  
the article "A Lesson in Good Taste  
. . . Making Wine," took time to  
impress upon me that there are

several essential requisites for  
making good wine: exactness,  
cleanliness, proper utensils and  
ingredients and, above all, patience.  
Add these to your basic berries,  
grapes or vegetables and you'll  
have a truly fine wine.

Prof. Henneberry calls this article  
an introduction to making wine; in  
it he has included two recipes you  
might like to study and place in  
a safe place till the season for  
elderberries and chokecherries is at  
hand. There is much more that he  
can tell you about this fascinating  
hobby but that will be up to you,  
the reader. Further articles will  
depend upon your response.  
Consequently, if you'd like to learn  
more about this fascinating pastime,  
let us know. Won't you?

Compiling the index of 1971 Journal  
material was a time of mixed  
emotions. In rounding out another  
year, I realized that it has been a  
year of change. The death of Dr.  
Brittain, retirement, farewell and  
welcome; a restructured curriculum,  
new concepts in agriculture bal-  
anced by touches of nostalgia,  
the QWI's 60th Anniversary party,  
and hard-nosed editorials. Change  
is inevitable but there is one factor  
that remains constant and that is  
the Journal's genuine appreciation  
for the contributions we receive  
for each month's issue. Thank you  
and to all the Journal family the  
warmest of Season's Greetings.

Hazel M. Clarke.



## The End of An Era

As of December 31 the Provincial Seed Farm at Macdonald College will cease operations. The concept of a provincial seed farm was introduced in 1920 when 36 $\frac{1}{3}$  acres of land was rented at Ste. Rosalie Junction for the purpose of producing high quality seed for Quebec farmers. An agreement for the establishment of this farm was drawn up between the Quebec Department of Agriculture, the Cereal Husbandry Department of Macdonald College and the Quebec Co-operative Society of Seed Producers. The Quebec Department agreed to finance the venture, the Co-operative Society did the accounting and the cleaning and distribution of the seed, and the Cereal Husbandry Department looked after the details of production. Decisions on varieties to be grown and seed prices were made by a Board composed of representatives of these three groups, plus one from the Canadian Seed Growers' Association.

It soon became apparent that the area available at Ste. Rosalie Junction was not adequate to supply the demand for basic pedigreed seed in the Province, and also that its distance from Macdonald College made supervision difficult. Thus, the operation was moved to Macdonald College where it was re-established on 140 acres of land in 1932. The renewal contract involved only McGill University and the Quebec Department of Agriculture. Under the terms of the new agreement the Department of Agriculture agreed to provide for expenses incidental to the administration and operation of the Seed Farm over and above

the proceeds of seed sales, and to arrange for the disposition of the seed. The University granted free use of the land and buildings for this purpose, took care of the accounting, and through the Agronomy Department managed the production and processing of the seed.

The primary purpose of the Provincial Seed Farm was to produce basic seed or the so-called "stock" seed that formed nucleus material for farmer seed producers. Crops produced regularly over the years included oats, barley, corn, red clover and timothy, and from time to time such crops as wheat, rye, flax, white beans and sugar beet seed were produced as well. Frequently these were varieties that had been developed by the Agronomy Department.

Through its operation of the Seed Farm from 1920 to 1971 Macdonald College played an important role in the establishment of high quality seed production enterprises throughout the province.

For most of the 51 years of its existence, the Provincial Seed Farm served a real need in Quebec agriculture. In recent years, however, its role has changed considerably due to other developments.

All pedigreed seed production in Canada comes under the regulations of the Canadian Seed Growers' Association, and as such must meet high minimum standards of quality. This Association is made up entirely of farmers involved in the production of pedigreed seed. The vast majority of seed producers in Canada reside in Ontario and the

prairie provinces, and for many years there were very few such producers in Quebec. In fact, prior to 1960 there were fewer than 45 growers of high quality pedigreed seed in this province. In 1961 a branch of the Association, known as the Quebec Seed Growers' Association, was formed with the objective of promoting greater interest in seed production. The efforts of this group have been extremely fruitful, with the result that by 1970 the number of growers had risen to 262.

It is important to note that not only has the number of growers increased, but there has been a significant increase in the number of "Select" growers — men who are capable of taking small amounts of the basic Breeder seed and multiplying it under highly sophisticated production techniques to maintain its purity. These growers are now able to undertake the work for which the Provincial Seed Farm was originally established. To continue the Seed Farm is to be in direct competition with these producers rather than providing a service to them. Quebec seed grower farmers are to be highly commended for the progress they have made.

The phasing out of the Provincial Seed Farm project represents the end of an era. The Agronomy Department is proud to have been associated with that era and to have been able, through the seed farm operation, to make a significant contribution to Quebec agriculture.

H. R. Klinck,  
Chairman, Agronomy Department



# A Lesson in Good Taste...

The art of making fermented beverages dates back to the earliest days of written history and possibly beyond. Practically any plant material — roots, leaves, fruit or flowers — may be fermented to produce a liquid with its own characteristic colour, taste and bouquet. Only certain types of fermentation, however, produce alcohol. The most common and most active fermentors are the yeasts. They are one-celled organisms that convert sugar to ethyl alcohol, carbon dioxide gas and various other substances some of which add to the flavour of the beverage. Nature's process of natural selection has led to the development, in different areas of the world, of many types of easily-fermented plant materials. At the same time there developed different strains of yeasts which are adapted to these plant materials. Consequently, the fermented beverages that are produced in different locations may be very unlike but they all will contain ethyl alcohol. The one with the greatest range in colour, taste and flavour is wine. Its history is very ancient and wine has been used still is used as a common beverage, a medicine and as a religious symbol. Wine may be used to enhance and balance the flavour of a meal or as a marinade as a component in soups or stews.

There are many varieties of wines available and their colours range from a deep purplish-red to almost colourless. The so-called white wines may be light brown or yellow in colour. Sweet wines contain from 1% to 14% sugar; those with the higher sugar content are somewhat syrupy. Dry wines on

the other hand contain less than 0.1% sugar. Most people prefer table wines that are dry and which contain 9% - 12% alcohol. The white ones are usually lightly flavoured and go best with bland foods. The red wines are much more highly flavoured and go best with stronger tasting foods. Dessert wines, which may be red or white, are classified as sweet wines. Wines that are used as aperitifs are sweet wines which contain 14% to 16% and sometimes an even higher alcohol content.

The Oxford dictionary defines wine as the fermented juice of grapes. It is generally accepted, however, that the fermented juice of any fruit may be classified as a wine. Wines are basically the result of the artful blending of time and four physical ingredients — flavour, water, sugar and yeasts. The basic process consists of (1) the extraction of the flavour or juice of the fruit; (2) the preparation of the must (the liquid mixture that is finally fermented); (3) the fermentation process; (4) the clarification of the wine and (5) storage. The descriptions of the various parts of the process may appear to be long and involved, but once learned they are simple and easy to follow. Wine making is fun, and the leisure hours spent in this hobby can lead to pride and satisfaction in serving your own wine. Scrupulous cleanliness throughout the process is essential; do not try to make wines in a mouldy, damp and musty cellar or in areas where you store vegetables or plants. Metals react with wine "musts" to form unwanted flavours and cloudy wines; hence be sure to use only utensils made of stainless steel, glass, plastic or enamel.

Enamel ware should be sound — no chips nor cracks in the enamel surface. The minimal amount of equipment that is needed for a small batch of wine (one gallon) consists of a two-gallon pail, a 24-inch square of thin plastic sheeting, a measuring cup, measuring spoons, a five-foot length of 1/4" inside diameter rubber or plastic hose, open mesh nylon cloths for a strainer, a thermometer, two one-gallon glass jugs one of which is fitted with a one-hole stopper, and a small vial or bottle. Much more elaborate equipment may be used and indeed becomes necessary as one becomes more skilled in the art and begins to demand better control of the product and a wider variety of wines. For the present, however, we will confine ourselves to simple equipment and a few recipes which the author has found will yield satisfactory results. There are several manipulations that have to be carried out and that will be described in detail where necessary.

Recipe No. 1.

## Plain Chokecherry Wine

4 lb. chokecherries (completely ripe, dried up ones are dangerous)  
1 gallon water  
2-3/4 lb. sugar  
1-1/8 teaspoon (6 gm) of citric acid (Note 1)  
1/8 teaspoon of grape tannin or 1 cup strong tea (Note 2)  
1/2 teaspoon diammonium hydrogen phosphate (Note 3)  
1/4 teaspoon thiamin (Note 4)  
Campden tablets (Note 6)  
Yeast (Note 7)



# ... Making Wine

## Procedure

### (1) Extraction of Flavour, Primary Fermentation

Remove the stems of the chokecherries and wash the fruit in cold water. Crush the cherries by mashing them with a wooden pestle or a clean piece of 2 x 4, care being taken not to crush the pits. Cherry pits contain appreciable amounts of a poisonous substance (prussic acid), which is not released unless the pits are crushed. Place the crushed cherries in the polyethylene (Note 5) pail and pour over them one gallon of boiling water. Add the sugar, citric acid, diammonium hydrogen phosphate and tannin. Cover the pail with the sheet of plastic and tie it down with string or a rubber band. The liquid mixture so prepared is called a "must". When the temperature has dropped to about 130°F add the thiamin and two crushed Campden tablets (Note 6). Stir thoroughly to mix all ingredients, cover and let stand for 24 hours. The "must" is allowed to rest for 24 hours to allow for some deterioration of the sulphur dioxide from the Campden tablets. (The sulphur dioxide from the Campden tablets kills or inhibits the growth of moulds, wild yeasts and bacteria, especially those which convert alcohol to vinegar.) Add active yeast (Note 7), cover with the plastic sheet and store the container in a spot where the temperature is around 65-70°F. The fermenting "must" should not be exposed to strong light. The fermentation will become quite active and some gas will be trapped within the fruit causing it to rise and form a crust or cap on the surface of the "must". Moulds and bacteria will grow very readily in this cap so it is necessary to break up the cap and stir the "must" at least twice a day. Be very careful to use a sterilized wood or stainless steel spoon for the stirring. This Primary Fermentation on the pulp should be continued

for five days to extract the flavour and colour from the fruit.

### (2) Secondary Fermentation

This fermentation is much less vigorous than the primary one and is carried out at a lower temperature and in a closed container. The container is fitted with a fermentation lock to prevent the entrance of bacteria and moulds and fruit flies; the latter are strongly attracted by the fumes of fermenting fruit and are carriers of spores of vinegar bacteria. Various types of fermentation locks may be purchased but the author has found that one made from a medicine vial and a piece of tubing is quite satisfactory. To construct the lock, bore a hole in a stopper, which fits the gallon jug, that will just accommodate one end of an 8" length of 1/4" tubing. Use a little epoxy glue to fasten the end of the tubing firmly in the stopper. Tape the vial or bottle to the neck of the jug in such a way that it can be filled with water. Sterilize the jug, stopper, tubing and vial with some sulphite solution (Note 6). If this is not available the following procedure will serve to sterilize the jug. Heat a short length (12") of iron wire and dip it into some powdered sulphur, some of which will melt and adhere to the wire. Ignite this sulphur and thrust the wire and the adhering sulphur into the jug. Close the jug with a piece of heavy paper or a stopper and let the sulphur burn out. Remove the wire and quickly add a couple of tablespoons of water and shake the jug. The burning sulphur will form sulphur dioxide which will dissolve in the water which can then be used to rinse the tubing and vial. The jug is now ready for the addition of the "must". Strain the "must" through nylon or muslin to remove the pulp. The recovered solids may then be squeezed by hand to recover as much juice as possible. Add sufficient cool water, which has been boiled, to fill the jug just to

the bottom of the neck. Fit the stopper and place the free end of the tube in the medicine vial or bottle. Half fill the vial with water or sulphite solution and close the vial loosely with a wad of cotton. The jug should be placed where the temperature is about 65°F. The secondary fermentation requires about three weeks but may take longer.

### (3) Clarification or Racking

Most of the yeast growth takes place during the primary fermentation. During the secondary fermentation the yeast population continues to grow slowly and uses up the remaining sugar. The yeasts die off as the food supply becomes more scarce and the dead cells fall to the bottom of the jug leaving a clear or nearly clear liquid. This liquid is siphoned into a second jug to which the fermentation lock is also transferred. The removal of the clear wine from the sediment or "lees" in this fashion is known as "racking". Care should be taken that none of the sediment is sucked up and transported to the clean container during the racking. Top up the jug with water that has been boiled and store the container and its contents in a cool dark place.

### (4) Storage or Aging

Red wines in particular should be stored in the dark to prevent fading. The best storage temperature is about 55°F for long, slow maturing. The wine must be racked again in three months to remove deposits. At that time it should be placed in a clean jug and a crushed Campden tablet dissolved in the wine. The jug should be tightly stoppered and kept in storage. Check the jug periodically. If a second sediment forms in three months or so the wine must be racked again. This wine should be aged for one year after it has first become clear before it is used or bottled. Bottles and stoppers should be sterilized with a sulphite solution before



ing used for wine storage. Bottled wine should rest for three months before it is served. The wine may be used after nine months storage but at that time it will be rather harsh tasting (rough). If the fermentation has continued normally the wine will be medium dry and will contain about 10% - 12% alcohol.

## Notes

1) Citric acid is a white crystalline powder when it is pure. It may be purchased at a drug store. The juice of four large lemons may be used in lieu of 1-1/8 teaspoons of citric acid but do not use any of the pith or rind.

2) Tannin is necessary to give the wine some astringency. Grape tannin may be purchased at a store that sells wine making supplies (a wine store). A cup of strong tea prepared by boiling two rounded teaspoons of tea in one cup of water may be substituted for the 1/8 tsp. of tannin.

3) Diammonium hydrogen phosphate (secondary ammonium phosphate) is a yeast nutrient. It may be purchased at wine stores.

4) Thiamin hydrochloride may be obtained at a wine or drug store. It is a vitamin essential for yeast growth. The powdered form is much less expensive than the tablets.

5) The plastic, polyethylene, will withstand the temperature of boiling water and unlike many other plastics it does not contain any substances that may spoil the flavour of the wine. If possible use the white plastic containers rather than coloured ones.

6) Campden tablets are pellets of a metabisulphite salt which releases sulphur dioxide in water. One tablet will yield a sulphite solution that contains approximately 50 ppm of sulphur dioxide in one gallon of water. The metabisulphite salt may be obtained also in the form of a

powder in which case it is necessary to weigh out small amounts of the solid. Campden tablets are more expensive but more convenient for the beginner in wine making. To prepare a sterilizing solution for jugs, bottles, utensils, etc. six tablets (or four level teaspoons of metabisulphite powder) should be dissolved in a pint of water to which has been added 1/8 tsp. of citric acid. Campden tablets are available at wine stores.

(7) Yeast. Ordinary granulated bread yeast may be used to prepare a wine but it is preferable to use a general purpose wine yeast. Bread yeasts do not form a firmly packed deposit in the finished wine and the cells rupture easily. The protein contents of the cells may decompose (autolyse) to spoil the taste of the wine. Wine yeasts do not rupture so easily and they form a firmly packed sediment or "lees".

The yeast culture should be prepared two days before starting the wine. Boil a handful of chopped light raisins with a heaped tablespoon of sugar in 12 fluid ounces of water. When the brew is cool strain it into a clean sterilized 26-oz. bottle. Add a pinch of thiamin and ammonium phosphate. Add about 1/4 teaspoon of yeast. Stopper the bottle with a wad of cotton wool and set the "starter" in a warm place until it is ready for use. Shake it once daily to aerate the liquid and stir up the sediment.

## Recipe No. 2

### Elderberry and Raisin Wine

3 lbs. elderberries  
1 lb. chopped light raisins  
1 gallon boiling water  
2-1/2 level tsp. citric acid  
1/4 tsp. ammonium phosphate  
3 lbs. sugar  
Campden tablets  
1/4 tsp. thiamin  
Yeast

Remove all stems from the elderberries. This may be accomplished by the aid of a fork, but the author has found it best to freeze the berries for a few days in polyethylene bags. The berries are then removed from the stems by simply kneading the frozen contents of the bag then passing the frozen berries through a 1/4" mesh sieve. Add the raisins to the thawed berries contained in a plastic (polyethylene) pail then add one gallon of boiling water, the citric acid and the ammonium phosphate. Cover the pail with the plastic sheet and when the contents are cool stir in the sugar and two crushed Campden tablets. Let stand for 24 hours then mix in the thiamin and the activated yeast starter.

The pulp is fermented for five days with daily stirring, as was done with the chokecherry wine. Strain the wine into the secondary fermentor and squeeze the pulp to recover most of the juice. Fit the fermentation lock and set aside for four weeks. Rack the wine into another fermentation jug, top up with boiled water, fit the fermentation lock and let stand for three months. Rack again into a clean jug, add one crushed Campden tablet, stopper the jug tightly and let stand for three months. If a sediment forms the wine should be racked again. This wine is a deep red in colour and it should be protected from the light to prevent fading. It will be a semi-sweet wine containing about 12% alcohol and must be stored for at least a year before it is ready for use because it is a wine that matures very slowly.

Prof. G. D. Henneberry,  
Dept. of Agricultural Chemistry.



# Macdonald Reports

## Quebec's Minister of Agriculture Visits Macdonald Campus

The Hon. Normand Toupin, Minister of Agriculture, and his Deputy Minister Gaétan Lussier were guests at the recent Fall Royal luncheon held Saturday, October 30. Mr. Toupin was welcomed by Dr. H. R. Klinck, who presented the Minister with a French version of the Macdonald Agro-Guide. Mr. Toupin, in accepting the Agro-Guide from Dr. Klinck, spoke to the luncheon group in French. His message was so clearly expressed in the language of Molière that his audience was able to follow every word and, being personally convinced that the majority of our readers would prefer to read the Minister's remarks first hand rather than a translation, we are publishing the text in French.

Monsieur le President  
Messieurs

Il me fait grandement plaisir aujourd'hui de vous rencontrer à l'occasion de cette réunion annuelle.

Je voudrais profiter de l'occasion pour vous apporter mes commentaires sur le manuel de référence intitulé "**Agro-Guide**" et préparé par le Centre d'Education Permanente du Collège Macdonald.

En agriculture, il y a trois principaux problèmes comme je l'ai dit maintes fois. Un problème de production, un de commercialisation et un d'utilisation rationnelle des sols. L'**Agro-Guide** touche directement à deux de ces problèmes, la production et l'utilisation rationnelle des sols.



### Apport de l'**Agro-Guide** à l'agriculture du Québec.

Si nous feuilletons ce manuel, nous nous rendons rapidement compte qu'il y a là la recette pour une bonne utilisation de nos ressources et les références nécessaires pour réussir nos productions.

Une des grandes difficultés rencontrées au Québec quand nous parlons d'agriculture, c'est l'absence de manuel de référence adéquat. **Agro-Guide** vient donc non seulement combler un besoin important en ce domaine mais arrive en moment opportun alors que nous tentons de vulgariser pour les agriculteurs du Québec différentes informations sur les productions agricoles et les meilleurs moyens pour atteindre une rentabilité maximale. Ce guide s'ajoute à d'autres manuels publiés par des organismes de recherche autant du milieu universitaire que du milieu industriel. Nous du gouvernement, nous ne pourrions atteindre l'objectif que nous nous sommes fixé si à la base, il n'y a pas cet apport des différents milieux éducationnels, apport dont nous voyons aujourd'hui un exemple par la publication de **Agro-Guide**.

L'**Agro-Guide** est dans sa conception comme dans sa réalisation un manuel clair et précis dans ce sens. On y trouve une mine d'informations sur toute l'échelle agricole allant du sol et de ses problèmes, passant en revue les diverses productions, le génie rural

et c'attaquant même à la gestion de fermes. C'est ce que j'appelle un travail complet. Non satisfait de mettre entre les mains des agriculteurs un manuel complet, l'auteur de ce livre l'a conçu de telle sorte que chaque section du livre est identifiée de façon à retrouver rapidement et facilement l'information cherchée.

Certe on pourrait discourir longuement sur les avantages qu'apportent à la gent agricole un manuel comme "**L'Agro Guide**". Disons seulement que le Collège Macdonald qui s'est donné comme vocation d'être parmi les avangardistes en recherche agricole est une exemple de ce que peut faire le monde de l'éducation permanente en rapport direct avec les besoins du milieu.

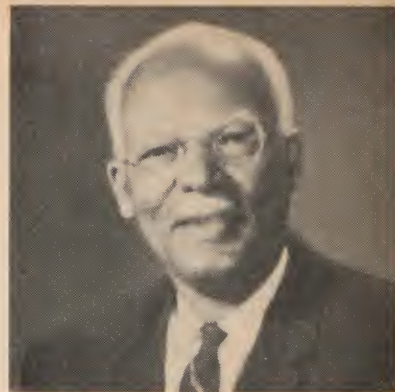
Nul doute que ce manuel sera bienvenu dans la bibliothèque de l'exploitant agricole. Quand à moi, j'ai le plaisir de féliciter le Collège Macdonald pour son initiative. Je suis assuré qu'ensemble chercheurs' scientifiques' concepteurs' exploitants agricole, nous ferons en sorte que l'économie agricole du Québec puisse prospérer et faire vivre adéquatement tous ceux qui y travaillent.

Il ne faut pas oublier que l'agriculture est au Québec la plus grande industrie primaire; qu'elle donne de l'emploi à des dizaines de milliers de personnes. Il nous faut donc non seulement, faire face à une concurrence de plus en plus forte protéger notre agriculture, mais il faut la développer de façon



Left: From left to right: Dr. Trevor Lloyd, Board of Governors, McGill, Dr. H. R. Linck, Hon. Mr. N. Toupin, Quebec Minister of Agriculture, Mrs. Joy Shannon, Board of Governors, McGill, and Mr. G. Lussier, Deputy Minister of Agriculture, at the Royal.

Below: Mrs. W. H. Brittain and Prof. A. R. C. Jones unveiling plaque in honour of Dr. Brittain. The plaque was presented by the Macdonald College Graduates Society and will be placed in the Arboretum.



Dr. E. M. DuPorte

ationnel, et c'est par une collaboration étroite entre notre ministère et les divers groupes qui oeuvrent dans le milieu et également par des initiatives réaliste comme celle que le Collège Macdonald nous donne aujourd'hui que nous atteindrons cet objectif

encore une fois félicitation au Collège Macdonald et plus particulièrement a son service 'Education Permanente pour l'intéressant manuel "Agro Guide".

## Dr. E. M. DuPorte, 80 Years Young

On Sunday, October 24, Dr. E. M. DuPorte celebrated his 80th birthday. An informal party was held in the Department of Entomology the following day to celebrate this event. Dr. and Mrs. DuPorte attended with staff and students of the Department present to offer their congratulations. More than this, it was also to express

their appreciation to Dr. DuPorte for his efforts in building the Department into what is now recognized as one of the best departments of entomology in the world.

Dr. DuPorte retired as Chairman of the Department in 1957, and was appointed Professor Emeritus by McGill University. In 1963, he was one of four distinguished Canadian entomologists who were honoured by Carleton University with the degree of Doctor of Science, *honoris causa*, on the occasion of the Centennial of Entomology in Canada. He has been continuously associated with Macdonald College since 1910, when he enrolled as a student. He was appointed to the staff three years later. He still comes to his office four to five hours a day. Surely this is a record without parallel.

Although he is a world renowned authority on insect morphology,

his fondest recollections are of his close association with students. At the time of his retirement it was said that more than half of the practicing entomologists in Canada had studied with him at some stage of their university training. He is fondly remembered by all of these students, who are now spread all over the world. It is seldom indeed that one man is able to make a really profound effect upon a large segment of an entire discipline. Dr. DuPorte is one of these men. May he have many more happy birthdays.

Prof. V. R. Vickery, Entomology Dept.

## Dr. P. C. Laguë

It is a pleasure to announce the appointment of Paul C. Laguë as Assistant Professor, Department of Animal Science effective January 1, 1972. Prof. Laguë is a native of Stanbridge East, Quebec and a graduate of the University of Montreal (B.A. Zoology), Laval University (B.S.A.-Animal Science) and Cornell University (M.S., Ph.D.-Physiology). He will participate in the teaching responsibilities in physiology at the graduate and undergraduate levels and his main research interests are in endocrinological relationships in domestic animals.

Paul and Francine Laguë and their two children will reside at 3 Rivermead and expect to arrive on Campus in December. We trust you will join us in extending a warm welcome to the Laguë family.





# The Family

# Farm

Published in the interests  
of the farmers of the province  
by the Quebec Department of  
Agriculture and Colonization

## Regulations Concerning the Buying-up, Purchase, and Leasing of Farmlands in Eastern Quebec

Program 2, 1 of the Canada-Quebec general cooperation agreement and Order in Council 1867 of April 23rd 1970 provides for an opportunity for farmers of the Eastern Quebec region to buy or lease farms which will become or already are the property of the department of Agriculture.

The aim of this policy is to help farmers who have to enlarge their farms but cannot do so by means of existing government measures (such as the Farm Credit Act, the Farm Improvement Act, and the Act to Promote the Development of Agricultural Exploitations) and also, in some cases, to allow farms in non-agricultural zones to be re-allocated to other uses.

### Definitions:

- a) This policy applies to Eastern Quebec ("l'Est du Québec") comprising the following 10 electoral districts: Magdalen Islands, Bonaventure, Gaspé South, Gaspé North, Matane, Matapédia, Rimouski, Rivière-du-Loup, Témiscouata, and Kamouraska.
- b) "Agricultural zones": zones accepted by the department of Agriculture and classed A, B or C in the Eastern Quebec region and zones recognized by the department of Agriculture as suitable for agriculture in the other parts of Quebec on the basis of biophysical and socio-economic criteria.
- c) "Non-agricultural zones": zones accepted by the department of Agriculture and classed D or E in the zonage plan of the Eastern Quebec region and having

biophysical and socio-economic characteristics which are not favourable to agriculture.

d) "Agricultural sector": within a zone, the part which is recognized as suitable for agriculture on the basis of the same biophysical and socio-economic criteria as those of the agricultural zone it most resembles.

e) "Non-agricultural sector": within a zone, the part which is recognized as unsuitable for agriculture on the basis of the same biophysical and socio-economic criteria as those of the non-agricultural zone it most resembles.

f) "Buying up": the acquisition by the department of Agriculture of a patented lot or the rights and privileges of an unpatented lot.

g) "Purchase": the acquisition of a farm belonging to the department of Agriculture by a farmer or a farming corporation or partnership.

h) "Leasing": the act whereby the department of Agriculture rents immovables and property, on the conditions described in a lease, to farmers or to farming corporations or partnerships.

i) "Principal occupation" and "principal activity": the fact that a person devotes the major part of his time to the operation of a farm, derives the greater part of his income from it, is at liberty as to the use of his time and, in general, the making of his decisions, and is recognized in his milieu as devoting himself mainly to agriculture.

j) "Farm": any immovable operated or to be operated within a reasonable delay for agricultural purposes.

k) "Economic farm": any farm which, taking into account all of its resources, is capable of producing a revenue which enables the operators thereof to pay the operating costs thereof, including

maintenance and depreciation, to fulfil their obligations and to support their family adequately.

l) "Farmer": any physical person who is the owner of a farm and whose principal occupation is agriculture.

m) "Agriculture": the cultivation of the soil or the raising of livestock.

n) "Farm operator: any physical person whose principal occupation is agriculture.

o) "Corporation for agricultural exploitation" (farming corporation): a corporation constituted under the Companies Act (chapter 271) whose principal object and principal activity is the operation of an economic farm which it owns, provided that all of its shareholders are physical persons, that not less than two thirds in value of the shares of any class is owned by farm operators and that the principal activity of at least the majority of them is the operation of such farm.

p) "Agricultural exploitation partnership" (farming partnership): a partnership within the meaning of the Civil Code whose principal object is the joint operation of an economic farm, and which is constituted by a written contract complying with the regulations, and composed of farm operators the majority of whom have as their principal activity the operation of such farm, the ownership of which has been vested in the partnership by one or more of them.

q) "Cultivation of the soil": exploitation of the soil for the purpose of producing crops to be transformed on the farm or sold in kind, and, accessorially, exploitation of the other resources of the soil.

r) "Raising of livestock": includes inter alia, the raising of bovines, sheep, pigs, poultry or mink or the



exploitation of such species and their products. The breeding of all other animals or the exploitation of such species and their products may also be admissible for the purposes of these regulations on condition that a report on the profitability thereof be prepared and accepted by the department of Agriculture.

#### Conditions of Acquisition by the Department of Agriculture

In non-agricultural zones and sectors

The department of Agriculture may buy up farms in these zones and sectors in accordance with Order in Council 1867, in order to re-allocate them for other uses or to lease them temporarily to owners or holders of farms under location contract who are already in the vicinity.

In agricultural zones and sectors

In these zones and sectors, the department of Agriculture may buy up farms with the object of constituting economic farms, only when it can sell them or lease them immediately for five years with a renewable option to buy in certain cases, but without ever exceeding a total period of 10 years and on condition that such rental will enable the applicant's enterprise to become economic or more so. The following may qualify for such leasing:

1) farmers and farming corporations or partnerships having exhausted their entitlement to credit with the Farm Credit Bureau and the Farm Credit Corporation, and prospective farmers whose credit needs exceed the maximum

amounts of loans obtainable from the Farm Credit Bureau and the Farm Credit Corporation;

2.2 farmers and farming corporations or partnerships whose main farm is considered to be too far from an additional acreage; in such exceptional cases it may be deemed advisable for the government, proceeding with due discretion, to buy up a farm and lease it temporarily to the farmer concerned to allow him to increase his acreage for the time being and then enlarge his farm by buying land close to the principal enterprise a little later.

These provisions apply exclusively to farmers, farming corporations and partnerships, and prospective farmers who are in a position to make agriculture their principal occupation.

#### Other Provisions:

a) In agricultural zones and sectors, the soil of the added farm or land must be classed as suitable for agriculture and deemed economically cultivatable and paying.  
b) In the case of purchase or rental of land for enlargement purposes, the additional land must not be situated more than six miles by ordinary means of travel from the principal unit of the enterprise.  
c) The general bases of valuing for the purpose of buying up land must be in conformity with those in effect at the Farm Credit Bureau.  
d) Appraisals must be made by the land reorganization team assisted by personnel of the Farm Credit Bureau if available and, if need be, by persons engaged under contract who are acceptable to the department of Agriculture.

#### Provisions Concerning Leasing

a) In all cases of rental, the lessee is subject to the undertakings stipulated in the lease.  
b) All leases must include an adequate description of the buildings with names, dimensions, materials, foundations, roofing, and general condition.  
c) In every case the rent shall be payable semi-annually on June 1 and December 1 of each year.  
d) The annual amount of the rent shall be calculated on the basis of 4 per cent of the cost of acquisition to the department of Agriculture. If the lessee exercises his option to buy, the amount of rent he has paid shall not be deducted from the price.  
e) Sub-letting of buildings — whether dwellings, barns or sheds — may be permitted if they are not of use to the lessee. Such sub-leases shall end with the effective date of termination or cancellation of the lease. The lessee stands responsible for his sub-lessees vis-à-vis the lessor.  
f) In all cases of leasing, the land reorganization team must obtain an annual report at each farm specifying the progress made or the decline noted, the state of maintenance of the farm as regards buildings, fields and woodlots, depreciation or gain in value of the leased property, and recommendations regarding any steps which the department of Agriculture should take in view of the requirements, conditions and undertakings contained in the lease.  
g) In the case of the sale of the principal farm in a non-agricultural zone by a lessee, the lessor will consider the expediency of renting the leased farm to a third party or putting it to other uses than agriculture.



## Additional Requirements

- a) In all cases of leasing in agricultural zones and sectors, a report must be drawn up regarding the financial state and profitability of the enterprise and the applicant's ability to repay.
- b) In the case mentioned in paragraphs 2, 1 and 2, 2, the department of Agriculture will require that the option to buy be exercised except in special cases which will be considered on their merits.
- c) In cases where the lessee sells his principal farm to a third party before expiry of the lease, the lessor will consider the expediency of renting or selling to the new buyer or to a new third party.

## Application Form:

In cases of buying up, sale or rental, the persons concerned may obtain forms from local or regional offices of the department of Agriculture.

## ECONOMIC ADVANTAGES OF OUTDOOR CRIB DRYING FOR GRAIN CORN

Experts at the Quebec department of Agriculture believe it important to recommend open-air cribs for drying and storing grain corn because of their technical and economic advantages for crops of up to 10,000 bushels.

The first advantage of these cribs is their low cost. According to an Ontario publication on corn, open-air drying costs per bushel for up to 10,000 bushels are equal



or lower than those for artificial drying. Mr. Maurice Henault of the marketing service and Mr. Omer Dubois of the St. Hyacinthe regional agricultural office, judge that this estimate is valid for Quebec and, assuming an average yield of 80 bushels per acre, they consider that a grain corn grower with up to 125 acres can use the open-air drying method profitably.

Another economic advantage of this method is that the corn is dried and stored at the same time. By spring, open-air dried corn contains only 14 per cent moisture and has cost only six cents a bushel for drying and storage. In comparison artificial drying (which does not include storage expenses) costs 13 to 20 cents a bushel and sometimes more.

Open-air drying also cuts down on the handling of corn at harvest time. The grower does not have to send his corn to a drying centre and then bring it back to his farm for storage. Furthermore a grower who does not have a place to store his corn has to sell it in the fall when supplies are ample and therefore prices are lower than in spring.

The marketing branch also points out that some buyers, such as distillers, prefer open-air dried corn because it qualifies for a higher grade and does not contain overheated kernels.

## Regulations concerning the Payment of an Obsolescence Absorption Grant in Eastern Quebec

In many cases, a farmer finds it very difficult or awkward to increase



acreage or establish himself on an economic farming unit because he cannot carry out his plans to do so in a thrifty or satisfactory way. Thus, land he would like to buy or incorporate in his existing farm may be too expensive for him because it includes buildings or equipment which he does not need and which would be of limited utility to the enlarged enterprise. The assistance policy described below, which specifically applies to farm lands and buildings, is designed to facilitate the financing of farm enlargement and thus ensure or increase the effectiveness of agricultural credit in such cases.

#### Definitions

**Eligible regions and sectors:** Economically and financially viable areas of the Eastern Quebec region qualify for this assistance, which has been made possible by a federal-provincial agreement for development of the Lower Lawrence, Gaspé and Magdalen lands.

**Agriculture:** The cultivation of the soil or the raising of livestock.

**"Cultivation of the soil":** exploitation of the soil for the purpose of producing crops to be transformed on the farm or sold in kind, and, accessorially, exploitation of the other resources of the soil; exclusive exploitation of forest is not considered "cultivation of the soil" for the purposes of this policy.

**"Raising of livestock":** the raising of bovines, sheep, pigs, poultry or other animals or the exploitation of such animals and their products. The raising of all other animals or

the exploitation of such species and their products, as an accessory to the principal enterprise, may also be deemed "raising of livestock".

**C. Farmer:** Any physical person who is the owner of a farm and whose principal occupation is agriculture.

**D. Farm operator:** Any physical person whose principal occupation is agriculture.

**E. Principal occupation and principal activity:** The fact that a person devotes the major part of his time to the operation of a farm, derives the greater part of his income from it, is at liberty as to the use of his time and, in general, the making of his decisions, and is recognized in his milieu as devoting himself mainly to agriculture.

**F. Corporation for agricultural exploitation (farming corporation):** A corporation constituted under the Companies Act (chapter 271) whose principal object and principal activity is the operation of an economic farm which it owns provided that all of its share holders are physical persons, that not less than two-thirds in value of the shares of any class is owned by farm operators and that the principal activity of at least the majority of them is the operation of such farm.

**G. Agricultural exploitation partnership (farming partnership):** A partnership within the meaning of the Civil Code whose principal object is the joint operation of an economic farm, and which is constituted by a written contract complying with the regulations, and composed of farm operators the majority of whom have as their principal activity the operation of such farm, the ownership of which has been vested in the partnership by one or more of them.

**H. Farm:** Any immovable operated or to be operated within a reasonable delay for agricultural purposes.

**I. Economic farm:** Any farm which, taking into account all of its resources, is capable of producing a revenue which enables the operator thereof to pay the operating costs thereof, including maintenance and depreciation, to fulfil his obligations and to support his family adequately.

**J. Obsolescence:** A loss of marketable value due to a change in the utilization of buildings situated on the added land, following the regrouping.

**K. Functional obsolescence:** In these regulations, in conformity with the Canada-Quebec Agreement, "obsolescence" here means functional obsolescence as it affects buildings on the added land, following enlargement. Such obsolescence results from decreased utilization or non-utilization or conversion of buildings on the added land by the new owner.

**L. Basis for establishing value:** The criteria used for determining the value of immovable property shall be the same as those used by the Farm Credit Bureau (section IV - regulation 7), namely "The general bases of appraisal of farms for the purposes of the Act rest on **marketing date** in the sector concerned on the date of appraisal and on the capacity of agricultural production of the property given as security. The correlation of the value indicated by the said production capacity and that resulting from a comparative study of the data of the said market permits the Bureau to establish the value of the farm given as security".



2. Aim of the program
- A. To facilitate the enlargement of small farms with the object of making them economic, whether they were so or not before the enlargement;
- B. To render enlarged farms more profitable by making it possible to reduce needless fixed charges (taxes and insurance) and to finance a combination of a number of pieces of land more adequately than the farmer could do with his own funds or those available to him under farm credit acts.
3. Beneficiaries and eligibility
- Any farmer at least 21 years of age, farming corporation or partnership acquiring one or more farms or parts of farms in order to enlarge a farm already owned, in accordance with the economic viability requirements of these regulations.
4. Limitation on eligibility
- A. Date of implementation: This policy applies to any case of farm enlargement carried out with a purchase made since April 23, 1970 and satisfying the other conditions.
- B. Soil of the farm or land to be acquired: The soil of the farm or of the added land must be classed as suitable for agriculture and deemed economically cultivatable and paying.

- C. Distance between pieces of land: In the case of land acquired for enlargement purposes, the added acreage must not be situated more than six miles by ordinary means of travel from the principal unit of the enterprise.
- D. Basis for appraising obsolescence: **Enlargement farm:** obsolescence will be evaluated by the difference between the contributory value of the buildings to the market value of the added land and the contributory value of these same buildings to the market value of the enlarged farm.
- E. Market value of buildings: Only those buildings which representatives of the Government have judged to have a real and easily realizable market value for agricultural, residential, recreational or business purposes will be eligible for compensation.
- F. If the obsolescence on buildings (especially dwellings) is judged by experts to be only partial, the Government will pay the estimated amount at the time but will then apply a first mortgage to the building concerned, including a reasonable sized site.
- G. Partition: The Government may demand restitution of obsolescence compensation from the beneficiary

- if he sells part or all of the enlarged farm within five years of receiving such compensation.
- H. Disposal of buildings: 1. Buildings for whose complete obsolescence the Government has paid compensation must be demolished at the buyer's expense and to the satisfaction of representatives of the department of Agriculture, within six months of the first such payment. 2. The buyer is free to decide the fate of the other buildings.

#### 5. Contribution of the Department of Agriculture

In no case may this assistance exceed \$5,000 per farmer nor half the market value of the acquired property nor the market value of the acquired land, as calculated by the method of assessment used by the Farm Credit Bureau.

#### 6. Use of the assessed amount of obsolescence compensation

The compensation may be used to implement the enlargement transactions, after which it will be credited to the seller in the form of a reduction in the price of the farm at the time of signature of the sales contract and simultaneously (if necessary) of the mortgage deed in cases where the signature of a third party is also needed to complete the transaction.

However, in the case of transfer of a farm loan obtained from the Farm Credit Bureau or the Farm Credit Corporation, following agreement between the farmer, the farm management adviser, the appraiser of the Farm Credit Bureau or the Farm Credit Corporation, and the farmland reorganization authority, the compensation may be used for:

- a) improving the land;
- b) improving farm buildings;
- c) improving the principal dwelling;
- d) improving the herd;
- e) reducing the loan.

7. Applications under this policy

All eligible farm enlargement carried out in the Eastern Quebec region with the help of a long-term farm loan will be automatically considered for eligibility for this policy. In other cases, prospective applicants must contact the Department's local representative. Furthermore, in order to be considered, all applications under this policy must be recommended by the management adviser and approved by the farm land reorganization authority.

## NEW! Poultry House

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# QWI

## Christmas Message

Christmas and New Year's Greetings to all fellow members. I would like to greet you all in your homes this Holiday Season, but distances are too great to make possible, please accept my personal greetings in this our annual.

Our ACWW Conference I didn't help but think of the wonderful example we all were giving for the world by sitting together in peace and discussing problems from all over the world. I hope we will all endeavour to continue to live in harmony and understanding to show the world that a wonderful organization we are going to.

As we work for peace throughout the world and follow the words of Club Women's Collect when we repeat them, realizing what the phrase means. If we do, then we can't go too far wrong.

Wishing you and yours a Happy Holiday Season and a Successful New Year.

El Beattie,  
President, Q.W.I.

Anties reporting for this month: Benteuil, Bonaventure, Chateau-Huntingdon, Gatineau, Montic, Missisquoi, Richmond Stanstead.

come to a new member at Dochville.

Branches celebrating anniversaries: **Sawyerville**, 60th; **Inverness**, 50th; **Rupert**, 45th.

Christian education speaker at **Wright** stressed the necessity of parents being firm with their children and teaching them respect for law and order and for those in authority.

**Aubrey-Riverfield** members have a clearer understanding of the benefits of both Medicare and Blue Cross after hearing Mrs. McQueen, Supt. of Reddy Memorial Hospital, speak and answer questions. **Howick** heard a talk on the care of feet. **Beebe**: School nurse, Mrs. Claire Shipway, informed members that in the late 40s the government instituted grants to hire school nurses (there are now 66). All the children receive a medical examination and a file is kept for each child (Medicare now meeting expenses). The school nurse also gives advice on health to both parents and children.

**Ayer's Cliff** members have initiated a French conversation course so that they can learn basically useful words for shopping, travelling and everyday interests.

**Hatley Centre** has joined the Massawippi Water Pollution Prevention Committee.

Looking back: **Wakeham** members recalled childhood pranks at Hallowe'en **Stanstead North** members and members of the Sunnyside School as guests heard a former teacher tell of the early history of the little red brick school-house. One year she brought her class to the school for a day to

give them the "flavour" of former days and they loved it. The **Stanstead North W.I.** were given permission in 1929 to use the schoolhouse for meetings and have done much to keep it in good repair. It is understood the building has been accepted by the Historical Sites Commission to be marked as an historic site.

Continuing interest in our senior citizens and the Homes they live in with speakers giving information, donations, gifts and visits — **Arundel, Lakefield, Wright, Richmond Young Women's.**

Panel discussion held on the 50-50 French-English program introduced in the North Hatley school this year at **Hatley Centre**. Other discussions: **Gore** on abortion laws; **New Richmond West** on baby sitting courses.

**Port Daniel's** special guest was Mrs. Jane Major on her 81st birthday.

Pausing to relax: **Richmond Young Women** enjoyed a luncheon date; **Melbourne Ridge** had a pot luck supper with their families; **Upper Lachute-East End** toured Dorval International Airport; **Kinnear's Mills** had a social hour; **Matapedia** had a games evening; **Lachute** enjoyed a drive through the Laurentians; **Fordyce** a social afternoon and **Huntingdon** entertained husbands.

Demonstrations: A **Brownsburg** member had her hair combed into one of the newer styles with proper techniques by a hairdresser who also gave much information to the branch on the proper care of





hair. Home Economics teacher at **Ormstown** demonstrated the making of Knox gelatin desserts.

**Richmond Hill** heard how the teachers are now being taught as Mrs. Fowler spoke on modern mathematics.

Advice given to **Frontier**. When buying life insurance ask the salesman which policy he buys; fire insurance — ask what you are not covered for; sickness and accident insurance — beware of fantastic offers from strangers as fine print later may be very revealing; beware of cheap car insurance as after an accident it may not be such a bargain; it is wise to deal with local agent because these men have to make a living in the community.

Readings: **Wright** heard "Life can be a drag but it's the only one we'll ever have so let's enjoy the picnic." **Denison Mills** on new warning labels on headache pills; **Eardley** heard a paper on Auditor General's duties; articles "Bonfires one of the offenders of pollution", "Drugs if taken constantly would render people useless in a future crisis" at **Spooner Pond**.

Protest at **Aylmer East**: Letter sent to Social Centre at Hull protesting the conditions and detention of juveniles in Hull jail.

**Hatley** are helping to finance the local library.

First Aid Course certificates were received by members of **Richmond Young Women's** branch.

Not forgetting to be kind in many ways: UNICEF, parties for children, gifts to graduates and schools, prizes, shut-ins remembered, bursary fund, quilt for needy family, showers, tea money for Northern branches, clothing for Unitarian Relief, Crippled Children's Hospital, Salvation Army, reception given teachers and parents, etc. — **Melbourne Ridge, Gore, Richmond Hill, Shipton, Spooner Pond, Denison Mills, Kinnear's Mills, Inverness, Stanbridge East, Restigouche, Wakeham.**

Quizzes: Guessing faces much enjoyed at **Gaspé**. Original poem contest at **Dalesville-Louisa** where blanks in poems were members names.

**Shipton** members were asked to bring in articles for Cancer Society. A cancer detection film is to be shown.

### Norway Day

Can you picture in your mind 1,000 women from 65 countries all over the world, 300 husbands and the 200 Norwegian delegates all in native dress? This was the scene on Norway Day at the ACWW World Conference held in Oslo.

At 10:00 a.m. a band of smartly dressed drummers and trumpeters marched in and took their positions on each side of the platform; their uniforms of dark green and gold were very effective against the backdrop of flowers and trees.

Mrs. Oroti Dutt, of India, World President, and the official party were ushered in to the sound of trumpets and drums. Mrs. Dutt welcomed all present and asked

for a minute of silence. Then the band started a stirring march and the parade of flags of the 65 member countries of ACWW were carried in by members of the 4-H clubs of Ostfold. After this heart-warming ceremony, the flags were taken up to the galleries and hung from the balcony.

King Olaf of Norway was present but did not take an official part. The Prime Minister of Norway officially opened the conference and welcomed all the delegates from other countries. We were welcomed by the Presidents of the Norwegian organizations the Bonderkvinnelag and Husmorforbund, the W.I. of Norway.

In her address, Mrs. Oroti Dutt spoke of the six wonderful years in which she served as World President and said that ACWW with its 6½ million women around the world can play a vital role both at national and international level. "This Triennial is a new day in the life of ACWW, so let us start with courage and confidence and work to fulfill our dream which will become a reality with world understanding and cooperation." Mrs. Dutt was presented with a beautiful fruit bowl and a cheque.

The M.C. for the afternoon of entertainment was Mrs. Birget Gjernes. We enjoyed some wonderful musical selections presented by members of the Norwegian Opera orchestra. The school band from Ljan, in smart uniforms of red and grey, delighted everyone with their choice of marching tunes. Then nine children, age from three to seven formed a tableau depicting the Norway weather — wind, rain,



Olaf was present for Norway Day  
the ACWW Conference. He is seen  
with his aide. In the rear is the  
the Minister, who officially opened the  
ference.

w, sunshine, winter and  
mer. The entertainment  
tinued with "Song of the Old  
erman", "Ingrid's Lament"  
n Peer Gynt, Norwegian folk-  
, traditional dances by children  
n music played on a wooden  
e and hardanger fiddle. We  
oyed ballads by Birgette  
nstad. Everyone was captivated  
the afternoon's performance.

5:00 p.m. we sang the United  
ions hymn, to music from  
thoven's 9th Symphony and  
meeting adjourned. We  
urned to the busses and our  
els, saying goodbye to new  
nd Norwegian friends whom  
may never see again, but feeling  
er for having met them,  
fident in the knowledge we  
always remember them and our  
come to Norway — and above  
Norway Day.

th R. Westover,  
Vice-President, Q.W.I.

#### arding of Bursaries

Compton County Women's In-  
ute has been awarding bursaries  
20 years to students leaving  
a school for further studies. In  
a total of 39 bursaries have  
n given to deserving Compton  
nty students and a total of  
: over \$4,000 spent in  
ying out this project.

s year the ladies of the Institute  
happy to announce the award  
three bursaries to the following  
dents: The Compton County  
men's Institute Bursary is  
n to Joyce Marion Dougherty,  
ghter of Mr. and Mrs. Stuart  
gherty of Bury. Joyce is

presently attending Champlain  
College in preparation for Uni-  
versity. The Honourable C. D.  
French Memorial Bursary is  
awarded to Augusta Louise  
Lokhorst of East Angus, daughter  
of Reverend and Mrs. G. Lokhorst.  
Augusta is also attending Cham-  
plain College as preparation for  
entering University. A special,  
third bursary was decided on for  
this year in honour of Dorothy and  
John French, late of Cookshire.  
Dorothy was a devoted member  
of the Cookshire Women's Institute  
and both she and John were noted  
for their public spirit and good  
works. The Dorothy and John  
French Bursary, presented in their  
memory, is awarded to Wayne Eric  
Batley, son of Mr. and Mrs. Eric  
Batley of Brookbury. Wayne  
is currently attending Champlain  
College where he is taking a three-  
year course in Business  
Administration. It is the hope of  
the Women's Institute that every  
success attend these three in the  
studies and careers that lie ahead.

#### Cowansville's 60th Anniversary

On Tuesday, October 5, **Cowans-  
ville W.I.** celebrated its 60th anni-  
versary with a luncheon at the  
Maurice Hotel for members and  
visitors. Twenty-one were present.  
Mrs. Claude Fulford said grace.  
The colour scheme was carried  
out in blue and gold. A beautiful  
cake made to resemble the W.I.  
pin centered the table. Bouquets  
of flowers adorned the tables.  
Mrs. Rita Phelps as Mistress of  
Ceremony welcomed the ladies.  
Special welcome went to Mrs.  
Derrick, whose mother, Mrs.  
Cotton, was the first president,  
to Mrs. E. Brown, whose mother,

Mrs. Beach was the founder of the  
first W.I. in Quebec and first  
president of Dunham.

Mrs. Brown read the minutes of  
the first meeting held in Cowans-  
ville in 1911. Mrs. McCutcheon  
read the correspondence which  
included thank you notes for  
invitations to the luncheon and  
congratulations with gifts of money  
from the branches in Missisquoi  
County.

Mrs. Bidner, County President,  
spoke a few words and said how  
happy she was in Canada and how  
friendly everyone had been to her.

A skit entitled "Sis Williams and  
her Beau Bilious" was put on by  
Mrs. Irene Williams. This skit  
was hilarious and thoroughly en-  
joyed by everyone.

Mrs. Phelps then called on Mrs.  
Winser, Mrs. Derrick and Mrs.  
Brown to recall some experiences  
of the olden days.

A most enjoyable Anniversary cele-  
bration came to a close with all  
repeating the Mary Stewart  
Collect.

#### School Fair

The 55th Annual Stanstead County  
School Fair was held on September  
18 in Ayer's Cliff with all schools  
in the County participating. There  
were 650 entries, the winners being  
Kathleen Owen of Hereford and  
Shirley Vance of Ayer's Cliff  
tying for highest points for the  
girls and Craig Fields of Magog  
for the boys. The children are given  
a miniature cup to keep and a  
large trophy stays in the school  
which they represent.



While the judging is taking place a talent show and square dancing are held. In the afternoon a full sports program takes place. After this the children may view the exhibits and then depart for home.

This fair was started over half a century ago by the Stanstead County W.I. to encourage young people in agriculture, art and handicrafts. Members of each branch assist at the fair, which is financially supported by the Institutes, various organizations and individuals.

### Finger Lickin' Good!

The Valcartier branch has found a way to help get rid of some of the surplus broilers in our province and at the same time bring enjoyment and pleasure to a number of residents.

The members are happy to report another successful Labour Day barbecue-picnic-bazaar where, in spite of unpredictable weather conditions, approximately 200 barbecues were served.

The birds are cooked on greased wire racks — 25 per rack — over an open charcoal pit. They are basted frequently with a special basting sauce made by one of the members and the racks are turned from time to time to ensure even cooking. The cooking time is approximately three hours.

They are served with barbecue sauce (made by one of the members), salad (also made by a member), buttered buns and tea. If you so desire you may have dessert — cookies, squares and cake. In addition, 10 dozen barbecued hot dogs were sold.

The home-baked food table always proves an attraction for the ladies, while the children are attracted to the canteen where pop, ice cream and chocolate bars are sold.

There are races with prizes and other forms of amusement for the children. The grownups seems to amuse themselves very well until the barbecues are served. I think I am safe in saying they find the barbecues worth waiting for.

I hope this gives the reader an idea of how we spend Labour Day.



It is not exactly a holiday from work — as the word implies — for the members are busy from nine in the morning until, at the earliest, six in the evening. We also sponsor a Dominion Day Dance and an Autumn Euchre. However, we consider the barbecue the most outstanding event of the year.

### Area Conference

The pilot project of an Area Conference was held in Richmond on October 16, 1971. The Conference got underway with the repeating of the Mary Stewart Collect.

Mrs. G. McGibbon, Provincial Past President, who was in charge, called on the President, Mrs. V. R. Beattie, to welcome on behalf of the Q.W.I. the 96 members who had come from Compton, Richmond, Sherbrooke and Stanstead Counties. The County President, Mrs. Branscombe, welcomed the Provincial Board members and guests to Richmond County Women's Institutes.

Mrs. McGibbon explained that the Government would no longer subsidize the Q.W.I. to cover the cost of short courses. It was also felt that not enough benefit was being derived from these courses. The purpose of this Conference was to teach a few basic rules for conducting a meeting according to parliamentary procedure. The aim is to have more interesting meetings with time saved for a social time which could be enjoyed by all. Mrs. McGibbon stressed that to

entice new and young members, the members must feel they learned something and had fun.

Mrs. Cascadden was called on to explain what Q.W.I. does with money in the Service Fund and other monies received from the branches. Mrs. Beattie and Miss E. Smith described the lists which were now being sent out for the different competitions the members were eligible to enter.

Mrs. McGibbon asked everyone to send in their complaints re quality and prices of food as she wanted her voice at C.A.C. to be truly representative of all views, not just her own. Mrs. McGibbon also warned members to be sure that contracts signed at the door have the correct date marked on them as there are only five days to withdraw from such agreements.

It was explained that the expenses of this Conference would come from the Service Fund. The County of Richmond would be paid \$1 a plate. Mrs. Beattie thanked Richmond County for doing all the work and everyone gave them a hearty vote of thanks for the delicious lunch served.

A vote showed that the Conference was much enjoyed and very worthwhile. One of the members present said her County would like to have the Conference next year.

Mrs. G. McGibbon, Past President, Q.W.I.

(Turn to page 240)



## Crop Production

	Month	Page
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# The Last Word

(The following essay received commendation from the judges in a world-wide competition sponsored by the Associated Country Women of the World. It was written by Mrs. Gladys Woolley, member of the Hemmingford branch of the Quebec Women's Institute.)

## My Countryside, Today and Tomorrow

A countryside, it seems to me, is rather like a person, whose outward appearance reflects the stresses and influences which have left their marks upon the countenance, but the physical structure has remained stubbornly individual. As for the inner spirit, that is a mystery that only the familiarity of time can reveal.

I live just north of the U.S. border in southwestern Quebec a few miles from the nearest village, where we have rolling land and small farm holdings diversified in their production. Corn and hay are cultivated, milk produced, and in our immediate area there are many apple orchards. You can tell this community is not newly settled, because the houses, generally speaking, are made of wood, some of stone and fewer still of brick. The barns are not necessarily the original structures (their owners prudently renovated from time to time); they are never far from the houses, some seem almost attached by a series of sheds forming an open-end square courtyard used by the cattle in early spring. In winter we have a prevailing west wind, and so there are innumerable porches or galleries attached to the houses in strategic places, con-

tributing an individuality to the basic plan. But these porches have a second function, they act as insulators against the heat of summer. Many roofs have a Chinese type slope, curved at the opposite end of the peak, which carry the released snow a short distance from the house, causing characteristic mounds.

Here and there, usually in front of the home, can be seen a shrine signifying the religious denomination of the owner. They may be large or small, a statue of Christ on the Cross, or of the Virgin Mary depicted in the act of destroying sin, whose outstretched arms enclose and protect the world. These figures are placed in a box with a glass front, with wreaths hanging in the winter and bouquets of flowers in the summer.

Although most farmers have woodlots, few burn wood in the furnaces which replaced the old kitchen stove; nowadays most have oil furnaces, and the efficient gas or electric stove reigns supreme in the kitchen. It is one of the enigmas of our times that we cannot afford to use wood for heating; the wood is handier, but the cost of labour is prohibitive. Gone are the familiar piles of firewood, and gone too is the traditional punishment for junior — chopping wood to fit the firebox! Cars, radios and television have helped the disappearance of our isolation. Because of central elementary and regional high schools which have replaced the little old red single room school-houses, our children are given the same educational advantages of academic and technical training

as their city cousins.

And so the outline of our 'person' is becoming clear. We are rural style conservative, although we contour plough our rolling hills we do not scorn comfort for fads, and we are not ashamed of our religious affiliations. All this is self-evident to any stranger in our midst, but the inner spirit comes as a surprise and sometimes a shock to the serious inquirer. In these times of chauvanism our district could serve as a worthwhile example of the two Canadian cultures living amicably side by side; originally an English settlement, our population now is 50 per cent French. Our councils, village and municipal, have conducted their meetings alternately in English and French for many years, with many willing translators should an unilingualist need assistance; indeed few can remember when the custom of alternate French and non-French mayors began. Religious inter-marriage is common so we have a width and depth of tolerance which is the reason we have practised ecumenity for many years, and have a permanent committee actively promoting these ideals. We don't tip our hats to Women's Lib either; for several years our only bank has had a woman manager. The fact she is French-Canadian is counted as an asset for the French Canadian has a healthy respect for finance. Our charity drives and special canvasses for disaster victims indicate we practise what we preach: want and trouble transcend culture and language. We do have fun separately, but have the most fun when we are mixed, whether it be the local golf club, pub, or church sponsored card party or supper, and whether

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of the urban area. Living in our  
countryside the new arrivals have  
the best of the two worlds — they  
are a stone's throw away from  
their maverick artists and intellec-  
tuals of all descriptions. They are  
able to receive not only the chal-  
enge of kindred spirits, but  
protection from the peaceful climate  
of our countryside. In our country-  
side a choice may be made — it  
is possible to live the way one  
wishes; one may be part of the  
social whirl, or one may  
stand aside because peculiarities of  
character are accepted without  
due comment or criticism. The  
newcomer is absorbed into our  
way of life on his own terms. It  
is seen as an improvement over city  
conditions for their children. What  
at first seems quaint, soon becomes  
a natural way of living. Existing  
in our area is concern in action  
because we do not have the  
narrow-mindedness of the city  
usually expressed as "Tough luck,  
darling". Country people realize  
every family in the district is an  
important unit contributing to the  
whole, and when disaster strikes,  
minor or major, the hand of  
assistance is extended in a very  
personal way.

In the ordinary course of events,  
sons grow older and are more  
involved in some of their activities,  
and so the analogy of my country-  
side as a person continues. Times  
are now in a state of flux, the  
shadow of George Orwell's "1984"  
is coming closer, as many of the  
privileges we now enjoy are disap-  
pearing one by one. Tomorrow my  
countryside will be subject to  
government directives regarding  
which areas should be cultivated,  
the choice of crops, while market-  
boards will tighten their grip  
on production. Perhaps we may

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be restricted in the structure of our homes. As the water level lowers, the location of our wells will be under supervision; and, even here, air pollution will become our responsibility. As in the city ways of heating will be changed as the atomic age develops. For certain, limited use of chemicals such as

DDT and other sprays will be mandatory. Public health will be better than before with Medicare to keep watch over us. It is possible kibbutzim will replace independent individual dwellings.

Yet even as limitations on our physical life will be accepted in the name of reform for the masses, the inner spirit will be loosened from the bonds which have restrained its action. Revolution in education is just beginning. Age and lack of wealth will no longer prevent the pursuit of knowledge. Because of our proximity to Montreal, tomorrow my countryside will be more affected by the onward rush of events than ever before, although our rebel of today is the reactionary of tomorrow. If present indications are projected, gone too will be the church structures which have been familiar for so long, not that religion will disappear, but the man-made church establishment will vanish. The person of tomorrow, our child of today, will realize that heaven can wait while he shares in the wealth of the world's goods, he and his brothers across the face of the earth. Tomorrow my countryside will not be changed very much physically, but the way of living will have changed, individual action being sacrificed for the public good, adding to rural conservatism and tolerance the freedom of thought and philosophy which are a rightful heritage.

Today my countryside is a pleasant place in which to live; my countryside tomorrow could be

the Utopia of George Orwell or Voltaire.

(Cont'd from page 236)

### Time Well Spent

"When asked to accompany our President, Mrs. David MacVicar, to Manoir St. Phillippe, a home for the aged, I felt I couldn't spare the time. Then I decided to go and I am really glad I did." So says Mrs. E. Coulson of Dalesville-Louisa branch when telling about their 1970 Christmas project. She goes on to say, "The residents were so happy to see us as we visited each room exchanging Season's Greetings and leaving a box with each one. The first lady we talked to was in the next room showing what she had received when we

came along. One lady wanted me to sit down and stay. She showed me all her things she had brought from her home. The basket of fruit we had brought was placed in the lounge for them all. I felt my time was indeed well spent.

"After discussing in our branch what we would do for others at Christmas and deciding to visit the Manoir, we met one evening at our President's home where we packed about 50 individual boxes of homemade cookies and candy and arranged a large basket of fruit. Relaxing after our work, we enjoyed a social hour exchanging small gifts, singing carols and enjoying Christmas treats served by our hostess."

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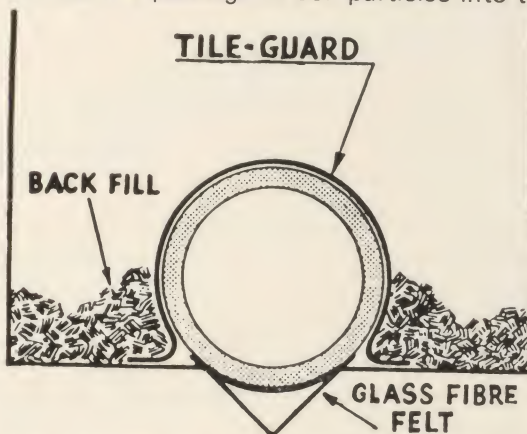
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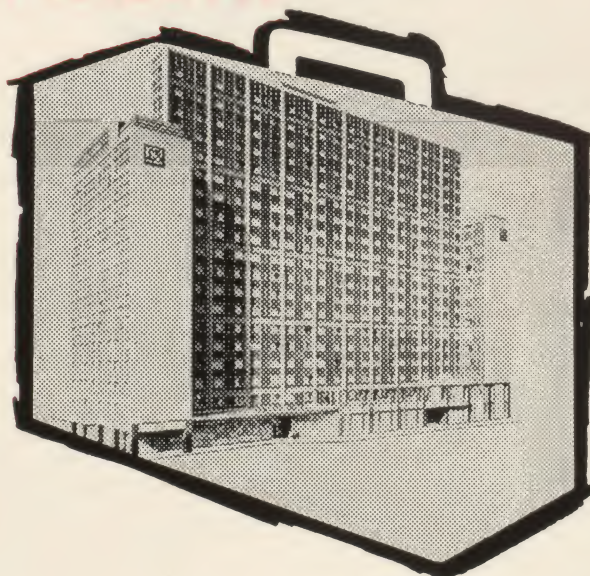
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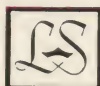
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